

## Kambu (Bajra) Idli



### Ingredients:

Kambu (Bajra) – 1 cup  
Varagarisi (Kodo Millet) – 1/4 cup  
Urad Dal – 1/4 cup + 1 tsp  
Fenugreek Seeds – 1/2 tsp  
Green Chillies – 2  
Oil – 1 tsp  
Mustard Seeds – 1 tsp  
Coriander Leaves – few  
Salt as per taste

### Method:

1. Soak the kambu, varagarisi, 1/4 cup urad dal and fenugreek in water, separately, for 1 hour.
2. Drain and combine them together.
3. Add coriander leaves, green chillies and salt.
4. Grind to a thick batter.
5. Keep aside for 3 to 4 hours to ferment. After three hours, the batter will become a bit sour.
6. Heat oil in a frying pan.
7. Fry the mustard seeds and urad dal for 30 seconds.
8. Pour into the batter and mix well.
9. Grease a few idli plates and pour the batter into the moulds.
10. Steam cook until done.
11. Serve hot with sambar and chutney.